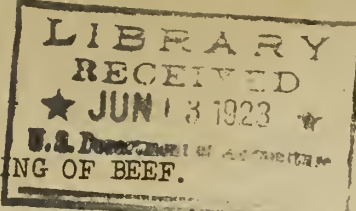


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reserve

For curing, the tougher cuts of beef, such as plate, brisket, and rump, are generally used. The meat should be clean, thoroughly fresh, free from animal heat, but not frozen. The quality of the cured meat of course depends on the quality of the original cuts. Those from well-fatted beef animals give best results.

Beef may be either dry cured or brine cured at home, and each method has certain advantages. Brine-cured meat retains a mild flavor much longer. Dry curing, on the other hand, is the quicker method, and with it there is said to be less danger of spoilage in hot climates because the brine formed by the meat juices is more concentrated than that made with water, as in brine curing.

The following recipes have been tested in the Experimental Kitchen, Office of Home Economics, United States Department of Agriculture:

Dry Curing.

- 100 pounds meat.
- 5 pounds salt.

- 6 pounds sugar.
- 3 ounces saltpeter.

Rump, plate, and brisket are used to good advantage for this purpose. The meat should be cut into pieces of suitable size for cooking. Stir dry ingredients thoroughly together. Sprinkle a little of the mixture over the bottom of the container, and rub the surface of the meat thoroughly with it. Put the pieces with the mixture into a keg and pack as close together as possible. Weight down. This should make enough brine to cover the meat after it has stood for a few days. Shift position of pieces every day or two for the first week, so that all pieces may be equally exposed to the brine. The meat will be cured sufficiently at the end of ten days, but will keep much longer.

Brine Curing.

- 100 pounds meat.
- 3 gallons water.

- 6 pounds salt.
- 2 pounds brown sugar.

3 ounces saltpeter.
Cut the meat into pieces of suitable size for cooking. Boil together the water, salt, sugar and saltpeter until a scum forms, then skim and cool. Keep meat covered with brine. If a scum rises on it, skim. Beef cured in this way is often known as corned beef.

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